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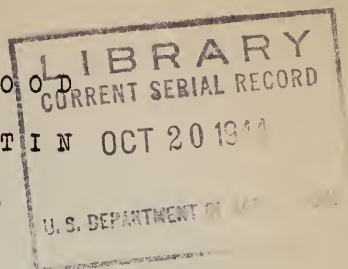
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WAR FOOD ADMINISTRATION
Office of Distribution
Marketing Reports Division
821 Market Street, Room 700
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WAR FOOD

BULLETIN

NO. 43



WFA BARS DRIED FRUITS FROM
COLD STORAGE IN COAST STATES

SAN FRANCISCO, Sept. 12---In order to free cold storage space for bumper apple and pear crops now maturing in Washington, Oregon and California, the War Food Administration will prohibit storage of dried and evaporated fruits in refrigerated warehouses between September 30 and December 31.

Charles W. Smith, western WFA regional director of food distribution, said today that refrigeration is not needed to protect dried fruits during the fall and winter months, but is necessary for fresh apples and pears.

The WFA Office of Distribution has already reduced to a minimum occupancy of public freezer and cooler space by government-held foods to make room for crops requiring cold storage during the canning season, Smith said. The agency also secured 45,000 cubic feet of refrigerated space from the Army at Marysville, California, for use of canners.

The new WFA regulation is made effective through an amendment to War Food Order No. 111.1. This amendment also removes restrictions on the storage of frozen poultry in barrels and baskets. The latter step was taken because of difficulty in getting prompt delivery of boxes to permit storage of poultry in approximately 50 percent less space than that required by barrels and baskets.

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